

# M A R I N A

G R I L L



## CAVIAR & SEAFOOD BAR

Freshly Shucked Oysters, Lemon, Mignonette Sauce ..... Market Price  
 Caviar Service, Crème Fraiche, Egg, Shallot, Chives, Blinis  
 Kaviari Kristal Caviar 30g/50g ..... 988/1588

### Plateau de Fruits de Mer

Boston Lobster, Oysters, Pacific Blue Prawns,  
 Hokkaido Scallop Crudo, Condiments

688/1288

House Smoked Salmon, Crème Fraiche, Lemon, Brioche ..... 138  
 Pacific Blue Prawn Cocktail, Marie Rose or Cocktail Sauce ..... 238  
 Boston Lobster Cocktail, Marie Rose or Cocktail Sauce ..... half / 328 whole / 638

## STARTERS

Seasonal Soup of the Day, Check with your Server (V) ..... 128  
 French Onion Soup, Gruyere Crouton ..... 138  
 Lobster Bisque, Tarragon Cream, Cognac ..... 188  
 Endive & Stilton Salad, Green Apple, Candied Walnuts (V) ..... 168  
 Caesar Salad, Parmesan, Lardon, Anchovy, Crouton ..... 178  
 Twice Baked Three Cheese Soufflé (V) ..... 148  
 Seared Rougie Foie Gras, Pickled Cherry, Madeira Sauce, Brioche ..... 218  
 Polmard Beef Tartare, Prepared Tableside, Potato Crisps ..... 188/358  
 Blue Swimmer Crab Cake, Tartare Sauce, Lemon ..... 238  
 Baked Hokkaido Scallops, Garlic, Herb & Lemon Butter ..... 218

## MAINS

Rigatoni alla Vodka, Tomato, Cream, Parmesan, Calabrian Chilli (V) ..... 188  
 Ravioli Au Dauphine, Comté Cheese Sauce, Black Pepper (V) ..... 188  
 Lobster Tagliatelle, Cherry Tomato, Lobster Sauce, Basil ..... 428  
 Roaring Forties Lamb Rack, Roasted Garlic Jus, Mint Jelly ..... 438  
 Ping Yuen Three Yellow Chicken, Morel Mushroom, Madeira Sauce ..... 428  
 Steak Au Poivre, Black Angus Tenderloin, Cognac & Peppercorn Sauce ..... 458  
 Miso Glazed Ōra King Salmon, Eggplant Caviar, Cucumber Pickle ..... 328  
 Dover Sole Meuniere, Beurre Noisette, Capers, Parsley, Lemon ..... 788  
 Grilled Boston Lobster, Garlic, Herb & Lemon Butter ..... half / 328 whole / 638

## BEEF FROM THE JOSPER GRILL

Harris Ranch USDA Prime Sirloin 350g ..... 568  
 Brandt USDA Prime Dry Aged Bone-In Ribeye 400g ..... 738  
 Rangers Valley "Black Market" Australian Sirloin 300g ..... 448  
 O'Connor Australian Grain Fed M5+ Tenderloin 200g ..... 458  
 Cape Grim Australian Grass Fed Ribeye 350g ..... 498  
 Mayura Australian Full Blood Wagyu M9+ Bavette 260g ..... 498  
 Rangers Valley Australian Wagyu M7+ Tomahawk ..... 168 per 100g

SAUCES Peppercorn | Red Wine Jus | Béarnaise

## SIDES

French Fries (V) ..... 68  
 Truffle & Parmesan French Fries (V) ..... 88  
 House Salad, French Vinaigrette (V) ..... 68  
 Local Organic Mushrooms, Garlic Butter (V) ..... 88  
 Macaroni & Three Cheese Gratin (V) ..... 78  
 Sautéed Spinach, Garlic, Lemon (V) ..... 68  
 Charred Broccolini, Crispy Garlic (V) ..... 78

(V) Vegetarian

Please share your allergies and dietary requirements if any with our team.

## WHITE ASPARAGUS

Poached Chilled White Asparagus  
 Organic Egg Gribiche  
 198

Grilled White Asparagus  
 Mangalica Prosciutto, Hollandaise Sauce  
 248

Spanish Seabass Fillet  
 White Asparagus, Trout Roe Beurre Blanc  
 398

White Asparagus Risotto  
 Aged Carnaroli Rice, Parmesan  
 258

## SIGNATURE SET MENU

988 per person

Smoked Salmon Brioche

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Blue Swimmer Crab Cake  
 Tartare Sauce, Lemon

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Lobster Bisque  
 Tarragon Cream, Cognac

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Steak au Poivre  
 Black Angus Tenderloin,  
 Cognac & Peppercorn Sauce

or

Ping Yuen Three Yellow Chicken  
 Morel Mushroom, Madeira Jus

Served with  
 French Fries & House Salad

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Valrhona Chocolate Fondant (V)  
 Tonka Bean Ice Cream

Tea or Coffee